

Please amend the application filed on even date herewith prior to proceeding with its examination or according the application a filing date.

IN THE CLAIMS

Please cancel claims 1-21, without prejudice or disclaimer.

Please add new claims 22-41.

5 22. (New) A composition comprising at least 0.1 wt.% of granules suitable for use in foodstuffs, said granules having an average diameter in the range of 30-3000 µm and comprising:

a. 3-70 wt.% of a plurality of non-lipophilic particles with an average diameter in the range of 3-300 µm, said particles containing at least 10 wt.% of one or more food components selected from the group of carbohydrates, proteins, salt and functional food ingredients and at least 0.1 wt.% of one or more functional food ingredients, said functional food ingredients being selected from the group of enzymes, oxidoreductants, acidulants, hydrocolloids, micro-organisms, flavours and combinations thereof;

b. 10-80 wt.% of a discrete continuous phase containing at least 90 wt.% lipids, which continuous phase envelops the non-lipophilic particles and holds them together, the combination of non-lipophilic particles and the continuous phase forming an agglomerate with a mean diameter in the range of 30-200 µm; and

c. 10-80 wt.% of an exterior lipophilic layer that encompasses the agglomerate, which lipophilic layer exhibits a slip melting point of at least 30°C.

23. (New) The composition according to claim 2, wherein the average diameter of the granules is in the range of 40-290 µm, said granules comprising:

50-90 wt.% of the agglomerate, said agglomerate having a mean diameter in the range of 30-200 µm and containing:

5 i 10-70 wt.% of a plurality of the non-lipophilic particles, said non-lipophilic particles having an average diameter in the range of 10-150 µm; and

ii. 30-90 wt.% of the discrete continuous phase, said discrete continuous phase exhibiting a slip melting point of at least 30°C; and

10 10-50 wt.% of the exterior lipid layer, wherein the slip melting point of said exterior lipid layer does not exceed the slip melting point of the discrete continuous phase by more than 5°C.

24. (New) The composition according to claim 22, wherein the plurality of non-lipophilic particles represent between 10 and 40 wt.%.

25. (New) The composition according to claim 22, wherein the non-lipophilic particles 15 contain between 0.01 and 5 wt.% of enzyme.

26. (New) The composition according to claim 22, wherein the non-lipophilic particles contain at least 30 wt.% of hydrocolloid, flour, gluten, salt, sugar or a mixture thereof.

27. (New) The composition according to claim 22, wherein the agglomerate contains 20 25-60 wt.% of the plurality of non-lipophilic particles and 75-40 wt.% of the discrete continuous phase.

28. (New) The composition according to claim 22, wherein the granules contain 15-30 wt.% of the exterior lipid layer.

29. (New) The composition according to claim 22, wherein the exterior lipid layer has a thickness in the range of 6-25 µm.

5 30. (New) The composition according to claim 22, wherein the exterior lipid layer exhibits a melting point of 30-50°C.

31. (New) The composition according to claim 22, wherein the lipids in the discrete continuous phase are selected from the group consisting of triglycerides, diglycerides, monoglycerides, phospholipids, datems, lactems, citrems, acetems, stearyl-lactylates, 10 polyglycerol esters, sucrose esters of fatty acids, fatty acids, waxes, soaps and combinations thereof.

32. (New) The composition according to claim 22, wherein the functional food ingredient is selected from the group consisting of enzymes, oxidoreductants, acidulants, micro-organisms, flavours and combinations thereof.

15 33. (New) The composition according to claim 22, wherein the exterior lipophilic layer contains at least 80 wt.% lipids selected from the group consisting of triglycerides, diglycerides, monoglycerides, phospholipids, datems, lactems, citrems, acetems, stearyl-lactylates, polyglycerol esters, sucrose esters, fatty acids, waxes, soaps and combinations thereof.

20 34. (New) The composition according to claim 22, said granules containing:
10-60 wt.% of the plurality of non-lipophilic particles;

15-40 wt.% of the discrete continuous phase; and

15-60 wt.% of the exterior lipophilic layer.

35. (New) The composition according to claim 22, wherein the melting point of the
5 exterior layer does not exceed the melting point of the discrete continuous phase.

36. (New) The composition according to claim 22, wherein the composition contains
at least 10 wt.% of the granules.

37. (New) A method of preparing a dough or a batter, said method comprising adding
a granules containing composition, said composition comprising at least 0.1 wt.% of
10 granules suitable for use in foodstuffs, said granules having an average diameter in the
range of 30-3000 µm and comprising:

a. 3-70 wt.% of a plurality of non-lipophilic particles with an average
diameter in the range of 3-300 µm, said particles containing at least 0.1 wt.% of one or
more functional food ingredients

15 b. 10-80 wt.% of a discrete continuous phase containing at least 90 wt.%
lipids, which continuous phase envelops the non-lipophilic particles and holds them
together, the combination of non-lipophilic particles and the continuous phase forming an
agglomerate with a diameter in the range of 20-2000 µm; and

c. 10-80 wt.% of an exterior lipophilic layer that encompasses the
20 agglomerate, which lipophilic layer exhibits a slip melting point of at least 30°C.

38. (New) A dough or a batter comprising between 0.01 and 5 wt.% of the granules as defined in claim 37.

39. (New) A method of manufacturing a composition according to claim 23, said method comprising:

- 5 a. providing non-lipophilic particles with an average diameter in the range of 10-150 µm, said particles containing at least 10 wt.% of one or more food components selected from the group of carbohydrates, proteins, salt and functional food ingredients and at least 0.1 wt.% of one or more functional food ingredients, said functional food ingredients being selected from the group of enzymes, oxidoreductants, acidulants,
- 10 b. hydrocolloids, micro-organisms, flavours and combinations thereof;
- 15 c. combining said non-lipophilic particles with a first molten lipid material with a melting of 30-45°C in a weight ratio of 1:9 to 7:3, followed by mixing so as to obtain a homogeneous dispersion of the non-lipophilic particles in the molten lipid material,
- 20 d. converting the homogenous dispersion into agglomerates in which a plurality of the non-lipophilic particles is enveloped by a discrete continuous lipid phase, said agglomerates exhibiting an average diameter in the range of 30-200 µm;
- 25 e. coating said agglomerates with a second molten lipid material with a melting point of at least 30°C so as to produce coated agglomerates that are fully encompassed by an exterior lipid layer, wherein the melting point of said exterior

lipophilic layer does not exceed the melting point of the discrete continuous lipid phase by more than 5°C;

- e. cooling the coated agglomerates to ambient temperature or lower; and
- f. collecting the coated agglomerates to obtain the granulate.

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40. (New) The method according to claim 39, wherein the homogeneous dispersion is converted into agglomerates by means of spray chilling or extrusion.

41. (New) The method according to claim 39, wherein the coating step d. employs fluidised bed coating or rotating drum coating.

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